

2018
APERTURE
CABERNET
SAUVIGNON

Aperture

WINEMAKER NOTES All of our fruit is hand harvested and brought into the winery within hours of being picked. Everything is methodically and obsessively sorted. A cold soak of 4-7 days with minimal air incorporation starts the extraction and then cool fermentations with native yeast carry out the remaining. Air and temperature are controlled throughout the 14-28 day fermentation and extended maceration is determined lot by lot when I walk the fine line of full extraction but still keep an elegant and silky texture. Wines go through malolactic fermentation in barrel and are aged (sur-lees) for 18 months. Bottled unfinned, unfiltered, and un-acidified.

Focusing first on the cabernet fruit from four mineral-rich, volcanic soil sites nestled on cooler hillside slopes in the Alexander Valley, this vintage's blend is uniquely crafted with delicate inclusions of merlot, malbec, and petit verdot.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

86% Cabernet Sauvignon

7% Malbec

5% Merlot

2% Petit Verdot

BARREL PROGRAM

Aged 18 months

50% new oak

60 gallon French oak barrels

VINEYARD

Mix of eastern hillsides that are South and South West facing with a bench land block that is mostly dry-farmed. Four hillside Cabernet vineyard sites, all with mineral-rich volcanic soils, are always the first focus of this blend.

SOIL TYPE | Volcanic

For our Cabernet, we specifically work with some of the most unique sites throughout Alexander Valley that focus on well drained, volcanic soils. With little organic material, these soils help to control vigor and growth and increase concentration and complexity in the wine. Many of these unique soils are in the Eastern hillsides of the appellation and display an amazing rich, red color.

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**